

AMENDMENTS TO THE CLAIMS

This listing of claims replaces all prior versions and listings of claims in the application:

Listing of claims:

1-13. (Cancelled)

14. (Currently amended) A method for producing a fermentation product from starch-containing produce, the method comprising:

treating a starch-containing produce slurry with a first starch hydrolyzing enzyme that hydrolyzes starch to oligosaccharide at a temperature under which protein coagulates, the first starch hydrolyzing enzyme being a thermal stable α -amylase,

removing insoluble materials from the slurry to obtain a starch hydrolysate-containing solution,

treating the starch hydrolysate-containing solution with a second starch hydrolyzing enzyme that hydrolyzes starch or oligosaccharide to glucose to obtain a glucose-rich syrup, and

growing a microorganism in the glucose-rich syrup as is to produce a fermentation product.

15. (Currently amended) The method of claim 14, wherein ~~the first starch hydrolyzing enzyme is α -amylase and~~ the second starch hydrolyzing enzyme is glucoamylase.

16. (Previously presented) The method of claim 15, wherein the fermentation product is wine, vinegar, lactic acid, citric acid, or amino acids.

17. (Cancelled)

18. (Previously Presented) The method of claim 16, wherein the produce is rice, tapioca, grain sorghum, potato, sweet potato, wheat, barley, corn, or legumes.

19. (Previously presented) The method of claim 14, wherein the fermentation product is wine, vinegar, lactic acid, citric acid, or amino acids.

20. (Original) The method of claim 14, wherein the produce is rice, tapioca, grain sorghum, potato, sweet potato, wheat, barley, corn, or legumes.

21-30. (Cancelled)

31. (Previously presented) The method of claim 14, wherein the temperature is 90 °C.

32. (Previously presented) The method of claim 15, wherein the temperature is 90 °C.

33. (Previously presented) The method of claim 16, wherein the temperature is 90 °C.

34. (Previously presented) The method of claim 18, wherein the temperature is 90 °C.

35. (Previously presented) The method of claim 19, wherein the temperature is 90 °C.

36. (Previously presented) The method of claim 20, wherein the temperature is 90 °C.

37-44. (Cancelled)

45. (Currently amended) The method of claim 14, wherein ~~the first starch hydrolyzing enzyme is α -amylase and~~ the second starch hydrolyzing enzyme is glucoamylase and wherein the glucose-rich syrup contains 105 mg/ml or 114 mg/ml glucose and the growing step is carried out by growing *Aspergillus oryzae* for three days to produce the fermentation product containing 10.5% ethanol or for five days to produce the fermentation product containing 13.5% ethanol.

46. (Cancelled)

47. (Previously presented) The method of claim 45, wherein the fermentation product is wine.

48. (Previously presented) The method of claim 45, wherein the produce is rice, tapioca, grain sorghum, potato, sweet potato, wheat, barley, corn, or legumes.

49-52. (Cancelled)

53. (Previously presented) The method of claim 14, wherein the microorganism is *Aspergillus oryzae*.

54. (Currently amended) The method of claim 53, wherein ~~the first starch hydrolyzing enzyme is α -amylase and~~ the second starch hydrolyzing enzyme is glucoamylase.

55. (Previously presented) The method of claim 53, wherein the produce is rice, tapioca, grain sorghum, potato, sweet potato, wheat, barley, corn, or legumes.

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56. (Previously presented) The method of claim 53, wherein the temperature is 90 °C.